

# Passionfruit yoyos

## Ingredients:

### Passionfruit yoyos

- 500 grams butter
- 2/3 cup icing sugar
- 4 tablespoons passionfruit pulp
- 2 teaspoons vanilla essence
- 3 cups plain flour
- 1 cup cornflour

### Passionfruit icing

- 130 grams butter
- 2 cup icing sugar
- 3 tablespoons passionfruit pulp



## Method:

### Passionfruit yoyos

1. Preheat oven to 180°C. Line 2 baking trays with baking paper.
2. Using an electric mixer, beat butter, sugar, passionfruit, and essence until pale and creamy.
3. Sift flours over butter mixture. Using a wooden spoon, stir to combine.
4. Roll rounded teaspoons of dough into balls and place on prepared trays. Using the palm of your hand, slightly flatten each ball into 3.5cm rounds. Using a floured fork, press gently into dough rounds to create grooves.
5. Bake for 12 minutes or until light golden. Cool on trays for 5 minutes, then transfer to a wire rack to cool completely.
6. Make passionfruit icing. Sandwich biscuits together with 1-2 teaspoons of icing.

### Passionfruit icing

1. Using an electric mixer, beat butter, sifted icing sugar and passionfruit until pale and creamy.